

DOC MARTIN'S

RESTAURANT

Starters

CHIPS & SALSA   9

Tri-colored corn chips and our house-made classic salsa rojo

SALSA, GUACAMOLE & QUESO  16

Tri-colored corn chips served with our house-made salsa rojo, chile con queso & guacamole

THREE-BEAN ELK CHILE  14

Ground elk; pinto, black, and white beans; seasonal veggies and Chimayo red chile topped with shredded cheddar and fresh red onions

GREEN CHILE TRUFFLE FRIES  16

Fries tossed in truffle oil, topped with grated Parmesan cheese, parsley, and sprinkled with green chile powder

DOC'S NACHOS 16

Corn chips with your choice of ground beef or chicken; beans and shredded cheddar, topped with jalapeños

CLASSIC NM GREEN CHILE STEW  13

Ground beef, roasted Hatch green chile, and potatoes in a delicious broth, served with a warm flour tortilla

MUSHROOM & CARAMELIZED ONION

QUESADILLA  16

Sautéed mushrooms and caramelized onions, served with green chile goat cheese folded in a crispy flour tortilla

GRILLED TROUT BRUSCHETTA 17

Three golden crispy crostinis, coated in roasted garlic aioli, topped with trout paté, dill oil and micro greens salad

Salads

CLASSIC CAESAR SALAD 16

Hearts of romaine, grated Parmesan cheese, roasted garlic-seasoned croutons, served with classic Caesar dressing
add chicken +8

ROASTED BEET & GOAT CHEESE SALAD  17

Roasted red beets, spring mix, goat cheese crumbles, toasted pumpkin seeds, served with our house-made port reduction vinaigrette
add chicken +8

SOUTHWEST SALAD  16

Spring mix, roasted corn, black beans and red chile tortilla strips, served with our house-made Hatch green chile ranch dressing
add chicken +8

CLASSIC WEDGE SALAD 18

Quartered iceberg wedge, bleu cheese dressing, bacon crumbles, diced tomato and red onion
add chicken +8

**Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.*

DOC MARTIN'S

RESTAURANT

New Mexican Classics

All New Mexican Classics are served with sofrito rice and whole pinto beans

DOC'S CHILE RELLENO PLATTER 32

Two tri-colored, corn-battered Hatch green chile filled with cheese and fried to perfection; topped with goat cheese crema and toasted pumpkin seeds

FAJITA PLATE 38

Grilled Angus Certified Beef, tri-colored bell peppers and onions, garnished with shredded cheddar, lettuce, and tomato, served with corn or flour tortillas

ENCHILADA PLATE 22

Three layered and stacked blue-corn enchiladas with cheese and topped with red or green chile, more cheddar, lettuce, and fresh red onions
add chicken or ground beef +8

TACO PLATE 29

Crunchy corn tortillas, filled with your choice of ground beef or shredded chicken, topped with cheddar cheese, lettuce, and tomato

Entrées

BLUE CORN PIÑON CRUSTED TROUT 34

Blue-corn and piñon-crust pan-fried trout, topped with green chile goat cheese crema, on a bed of rice pilaf and served with sweet potato purée

COFFEE-CRUSTED RIBEYE 43

Coffee dry rub-crust grilled Angus Certified Beef Ribeye, served with roasted garlic mashed potatoes and grilled asparagus, topped with a smoked juniper demi glace

ROASTED CHICKEN 32

Slow-roasted half chicken, served with honey-glazed carrots and rice pilaf

GRILLED SALMON FILET 28

Grilled Calabrian honey-glazed salmon filet, served atop rice pilaf, and a spring mix salad with our house-made vinaigrette

SLOW-COOKED BRAISED BISON RIBS 43

Marinated, slow-cooked bison short ribs, served with bacon Brussels sprouts and roasted garlic mashed potatoes, topped with a caramelized onion au jus and smoky Chipotle barbeque sauce

SLOW ROASTED YAM 29

Slow-roasted yam, atop a bed of Tequila coconut-braised rainbow chard and a miso mole sauce, topped with Calabrian honey and micro greens

DOC'S GREEN CHILE CHEESEBURGER 23

Certified Angus beef, chopped roasted Hatch green chile, cheddar cheese and roasted garlic aioli, served with a side of fries

**Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.*



DOC MARTIN'S

RESTAURANT



Desserts

CARAMEL CARROT CAKE 11

Four-layered carrot cake topped with buttercream frosting and a creamy caramel sauce

LEMON MERINGUE TRIFLE 12

Delicious crumbled crust with layers of lemon curd and Italian meringue, topped with lemon caviar, and edible flowers

5 LAYER CHOCOLATE CAKE 11

Five-layered triple chocolate cake topped with our house-made strawberry compote sauce

VANILLA BEAN NATILLAS 12

Creamy, smooth vanilla bean custard baked to perfection and topped with cinnamon

Specialty Margaritas & Cocktails

COWBOY BUDDHA 15

Herradura Silver Tequila, Cointreau, & freshly squeezed lemon juice

PERFECT MARGARITA 14

Reposado Tequila, Cointreau, Grand Marnier, house-made sour mix, and fresh Lime

EL ULTIMO 13

Reposado Tequila, organic agave nectar, and freshly squeezed lime juice

EL CHUPACABRA 13

Pepper-infused Silver Tequila, Triple Sec, house-made sour mix, lime, with salt and pepper rim

TELLER GREEN CHILE MARTINI 13

Roasted New Mexico green chile vodka, freshly squeezed lime, simple syrup

VESPER 12

Dry gin, house vodka, lillet

FIRE ON THE MOUNTAIN 17

Reposado Tequila, Triple Sec, sweet & sour, lime with a Mezcal floater

MANHATTAN 19

Bib & Tucker Bourbon, sweet vermouth, with a bordeaux cherry

THE GRAND RESERVE 47

Extra Añejo tequila, Grand Marnier, organic agave nectar, lime